

Claim Amendments

Please cancel claims 13-17 and 20, and add new claims 21-23 as follows:

1. (original) An unproofed frozen dough composition comprising leavening agent comprising
yeast, and
chemical leavening agent comprising
acidic active agent, and
basic active agent,
wherein the dough composition, after thawing, can proof at retarder conditions.
2. (original) The dough composition of claim 1 wherein the frozen dough composition can be thawed and proofed in a retarder at a temperature in the range from 32°F to 46°F.
3. (original) The dough composition of claim 1 wherein the yeast and chemical leavening agent can proof the dough composition at retarder conditions to a raw specific volume in a range from 1.5 to 3 cubic centimeters per gram.
4. (original) The dough composition of claim 1 wherein the acidic active agent is selected to have relatively high solubility in the dough composition at retarder conditions and the basic active agent is encapsulated.
5. (original) The dough composition of claim 4 wherein the acidic active agent is selected from the group consisting of monocalcium phosphate monohydrate, glucono-delta-lactone, anhydrous monocalcium phosphate, potassium acid tartrate, fumaric acid, ascorbic acid, citric acid, lactic acid, sorbic acid, propionic acid, and combinations thereof.
6. (original) The dough composition of claim 4 wherein the yeast is present in an amount in the range from 1 to 4 parts by weight of yeast per 100 parts by weight of flour.

7. (original) The dough composition of claim 1 wherein the acidic active agent is selected to have relatively low solubility in the dough composition at retarder conditions.
8. (original) The dough composition of claim 7 wherein acidic active agent is selected from the group consisting of sodium aluminum phosphate, sodium acid pyrophosphate, dicalcium phosphate, dimagnesium phosphate, sodium aluminum sulfate, and combinations thereof.
9. (original) The dough composition of claim 7 wherein the yeast is present in an amount in the range from 4 to 12 parts by weight of yeast per 100 parts by weight of flour.
10. (original) The dough composition of claim 1 wherein the dough composition comprises a normally-yeast-leavened dough composition.
11. (original) The dough composition of claim 10 wherein the normally-yeast-leavened dough composition is selected from the group consisting of a yeast-leavened cinnamon roll, a yeast-leavened roll, a yeast-leavened bread, and a yeast-leavened donut.
12. (original) A method of formulating a dough composition, the method comprising determining amounts of ingredients of a dough composition to result in a composition that can be stored frozen, thawed, and that can proof at retarder conditions.
- 13-17 (canceled)
18. (original) The method of claim 12 wherein the dough composition comprises
acidic active agent selected from sodium aluminum phosphate and sodium acid pyrophosphate, and
from 4 to 12 parts by weight yeast per 100 parts by weight of flour.

19. (original) The method of claim 12 wherein the dough composition comprises
acidic active agent selected from monocalcium phosphate monohydrate and
glucono-delta-lactone, and
from 1 to 4 parts by weight yeast per 100 parts by weight of flour.
20. (canceled)
21. (new) An unproofed frozen dough composition comprising leavening agent comprising
yeast, wherein the yeast is present in an amount of from 1 to 4 parts by weight
yeast per 100 parts by weight of flour, and
chemical leavening agent comprising
acidic active agent, wherein the acidic active agent has relatively high
solubility in the dough composition at retarder conditions, and
basic active agent,
wherein the dough composition, after thawing, can proof at retarder conditions.
22. (new) The dough composition of claim 21 wherein the acidic active agent is selected
from the group consisting of monocalcium phosphate monohydrate, glucono-delta-lactone,
anhydrous monocalcium phosphate, potassium acid tartrate, fumaric acid, ascorbic acid, citric
acid, lactic acid, sorbic acid, propionic acid, and combinations thereof.
23. (new) The dough composition of claim 21 wherein the basic active agent is
encapsulated.